

Creole Marinated Tomatoes

Bon Appetit, years ago



Servings: 4

1. Combine tomatoes, green onions, and parsley in large bowl.
2. Combine oil and all vinaigrette ingredients in heavy medium saucepan. Stir over medium-low heat until sugar and salt dissolve, about 1 minute.
3. Stir warm marinade into tomato mixture. Chill at least 4 hours and up to 6 hours. Taste for more salt, oil, or vinegar. Serve with additional parsley sprinkled on top.

1 1/2 pounds large tomatoes, cored, each cut into 6 wedges (or you may slice them in rounds)

2 large green onions, thinly sliced

VINAIGRETTE:

1 tablespoon chopped fresh parsley

1/2 cup EVOO

3/8 cup unseasoned rice wine vinegar, scant

1 tablespoon dark brown sugar (packed)

1/2 celery stalk, thinly sliced (yes, this goes in the vinaigrette)

1 large garlic cloves, thinly sliced

1/4 teaspoon dried oregano

1/2 teaspoon dried thyme

1/2 teaspoon sriracha sauce, or Tabasco

1/2 teaspoon lemon zest, finely minced

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

GARNISH:

2 tablespoons chopped fresh parsley

Yield: 4 servings

Per Serving (excluding unknown items): 293

Calories; 27g Fat (82.4% calories from fat);

2g Protein; 11g Carbohydrate; 3g Dietary

Fiber; 0mg Cholesterol; 324mg Sodium; 8g

Total Sugars; 0mcg Vitamin D; 37mg

Calcium; 1mg Iron; 459mg Potassium; 49mg

Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com